

## GT Set Menu

Served from 12:00 - 14:30 & 17:30 - 18:30

2 Courses £24.00, 3 Courses £29.00

### Starters

**Seasonal Velouté**, served with GT Artisan Bread & Home Churned Butter (V/VG)

**Duck Liver Mousse**, Poached Yorkshire Rhubarb, Orange, Toasted Brioche

**Spring Salad**, Peas, Radish, Watercress, Rocket Pesto (V)

**Ham Hock & Duck Terrine**, Pickled Mushrooms & Shallots, Sourdough Croutons

**Smoked Haddock Omelette**, Aged Parmesan, Smokey Fish Cream, Watercress & Pickled Onions (GF)

### Mains

**Roast Hake**, Crushed Jersey Royals, Wild Garlic, Herb Emulsion, Steamed Spring Greens

**Braised Yorkshire Lamb Shoulder in Pastry**, Pea, Mushroom & Fricassee, Confit Potato, Salsa Verde

**Yorkshire Belly Pork**, GT Rhubarb, Purple Sprouting Broccoli, Sesame Glazed Cheek, Sage Gnocchi

**Spinach Risotto**, Isle of Mull Cheddar Cracker, Tarragon Gremolata (V/GF)

**Pea & Ricotta Ravioli**, Herb Aioli, Crushed Peas, Minty Salsa Verde, Toasted Pine Nuts (V)

### Desserts

**Rhubarb & White Chocolate Cheesecake**, Shortbread Base, White Chocolate Crèmeux, Basil (V)

**Medjool Date Sticky Toffee Pudding**, Caramelised Banana, Salted Caramel Sauce, Vanilla Ice Cream (V)

**Marinated Pineapple Carpaccio**, Coconut & Lime Parfait, Chilli Syrup, Passionfruit Jelly

**Honey Roasted Brioche**, Baron Bigod Cheese, Soaked Sultanas, Fresh Apple

**Dark Chocolate Brownie Bar**, Orange & Saffron Compôte, Clotted Cream Ice Cream, Honey Comb

**Tasting of British Cheese**, Fruit Tea Loaf, Candied Walnuts, Figs & GT Chutney \*£3 supplement

### Sides All at £4

Homemade French **Fries** (V/GF)

Gratinated **Cauliflower Cheese** (V)

**Roasted Baby Carrots** in Cumin Butter (V/GF)

Jersey Royals & Garlic Butter (V/GF)